



Belgium Chocolate Ganache Glaze

A rich chocolate glaze that stays shiny on a cake, cookie or donut.

Makes about 2 cups

8 oz	semisweet Belgium chocolate, finely chopped
1-1/2 tsp	unsalted butter
1 tsp	vanilla extract
1 cup	heavy cream

1. Place chocolate, butter and vanilla in a large heatproof bowl. Set aside
2. In a saucepan, bring cream to a full boil over medium heat, without stirring. Once it starts to climb up sides of pan, remove from heat and pour over chocolate. Let stand for 2 minutes, undisturbed. Whisk mixture until chocolate has fully melted and ganache is smooth.

Note: If chocolate does not melt after adding hot cream, place bowl over a saucepan of hot, not boiling, water and heat, stirring until melted.